

PASTA
CHICCO
D'ORO





THE FIRM

Our group is a reality founded by a family-owned business that has been operating in the cereal, milling and pasta industry for over thirty years. The **Loizzo** family has created a high-quality product that is appreciated and known worldwide, making it a leading company in the sector, also thanks to attentive customer care.

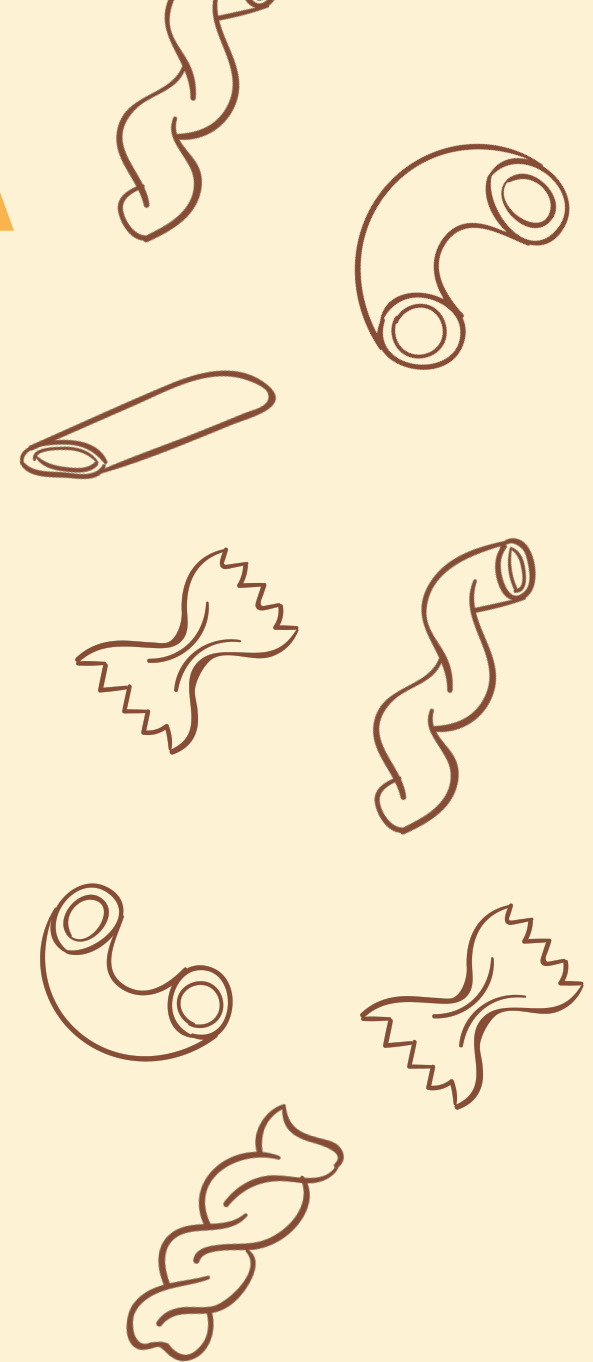
RAW MATERIALS FOR PASTA

The partnership with the agricultural supply chain allows us to select a blend of the highest quality. The choice of raw materials has always been a prerogative of our company, which carefully selects only the finest wheat from controlled and certified crops.

Once the wheat arrives at our facility, it undergoes further testing in our laboratory to verify its essential properties such as protein content, ash, moisture, and absence of pesticides. Our goal is to ensure an excellent product not only in taste but also in terms of well-being.

The added value of our pasta, appreciated worldwide, is mainly attributed to its yellow color index, never less than 25, which indicates a significant presence of antioxidants, as well as the calibrated particle size and excellent gluten elasticity.

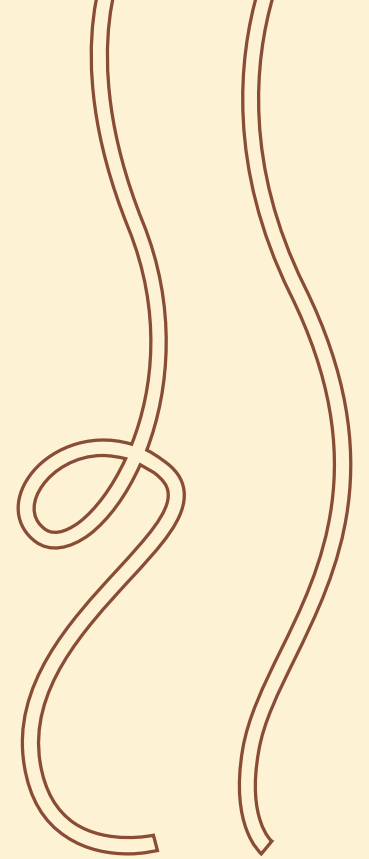
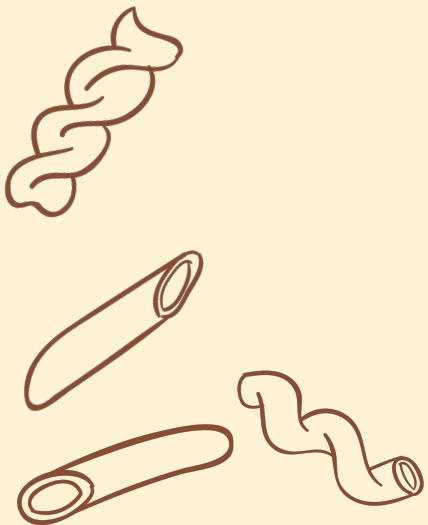
These high standards distinguish our production, making it stand out in the market.



+80 COUNTRIES **SERVED AROUND THE** **WORLD**

Our pasta is appreciated on the Italian territory especially in the collective catering channel: its protein properties give a consistency that remains unchanged even in the conveyed.

The success of our company has gone beyond the Italian borders and has established itself in over **80 countries worldwide** as a leading company in the production of quality pasta.



THE ADVANTAGES IN THE TRANSFORMATION IN THE "INTEGRATED" SUPPLY CHAIN

PLANT IN MATERA

It occupies a total surface of 65.000 square meters.

MILL

- 58.000.000 kg/ year Durum Wheat milling
- 42.000.000 kg/ year semolina production

PASTA FACTORY

- 16.000.000 kg/ year Long pasta
- 7.000.000 kg/ year Short pasta



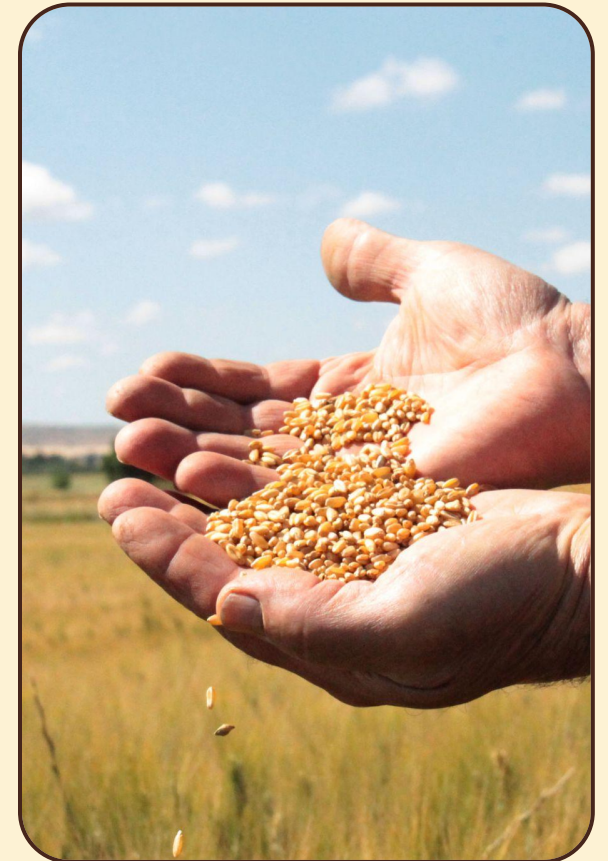
A CONCEPT THAT MAKES THE COMPANY GREAT

The company has always set itself the goal of protecting the environment, the prerogative of a future of well-being.

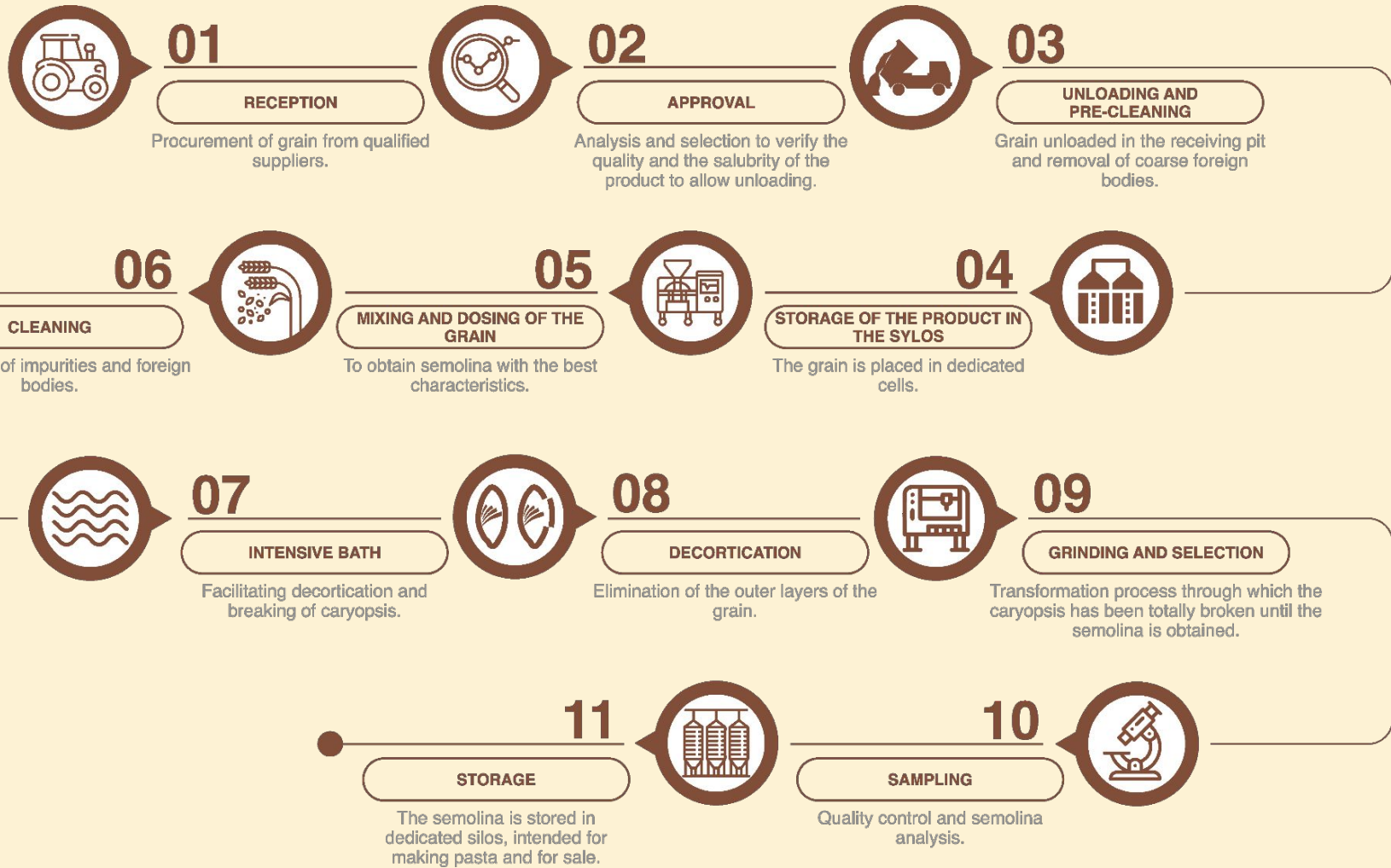
While winking at progress, the values of tradition are preserved in order to offer a unique product, innovative but above all of great quality.

The concept of eco-sustainability is declined on multiple levels: from the installation of photovoltaic panels for the production of green electricity in self-consumption, to the collaboration with local agricultural producers ensuring a short supply chain.

Great attention is also paid to packaging by limiting the use of plastics in favor of environmentally friendly packaging and plastic free.



FLOWCHART MILL



FLOWCHART PASTA FACTORY



01

STORAGE AND TRANSFER OF SEMOLINA

The product obtained in our mill is transferred to the pasta factory with pneumatic transport and control systems.



02

DOUGH PREPARATION

Dosing and mixing of semolina in order to obtain a homogeneous dough.



03

DRAWING/LAMINATION

Process which gives the dough the shape and size pursued.

06

STABILIZATION AND COOLING

Phase in which the product rebalances the humidity inside it to move on to the cooling phase to the room temperature.



05

DRYING

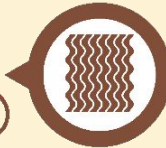
The aim is to extract, gradually and in a balanced way, the water from the pasta through a thermal treatment.



04

WRAPPING

Phase in which the product rebalances the humidity inside it to pass from cooling to room temperature.



07

SEMIFINISHED STORAGE

Storage of the paste in silos for optimal management of the subsequent phases.



08

SAMPLING

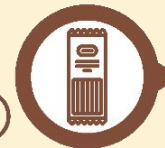
Quality control of the internal laboratory and analysis made by an accredited laboratory.



09

PACKAGING

Phase in which the pasta is weighed, packaged in plastic films and subjected to a final check relating to the accuracy of the weight of the packages and the absence of foreign bodies. Finally, the packages are placed in cartons stacked on platforms.



11

FINISHED PRODUCT STORAGE

The pasta is arranged on platforms, placed in the warehouse and stored in ideal conditions: a cool and dry environment.



10

PREPARATION OF LOADS AND SALE

Following the orders received, the loads are prepared for shipment.





THE SEMOLINA PRODUCTIVE CYCLE





THE PASTA PRODUCTIVE CYCLE



OUR CERTIFICATIONS

- Organic Certification: EU Reg. 848/18
- China Organic Certification GB/T 19630-2019
- JAS Organic Certification
- AB Organic Certification
- USDA Organic Certification
- Halal Certification - Compliance with Islamic ethical standards
- UNI/PdR 125:2022 Certification Gender equality management system
- ISO 9001:2015 Certification Quality Management System, Food Industries Sector EA/IAF 3 and wholesale, retail EA/IAF 29
- ISO 14001:2015 Certification Environmental Management System
- ISO 14046:2016 Certification Water Footprint - Quantification of water footprint - Year 2022

- IFS International Food Standard Certification
- BRC Global Standard for Food Safety Certification
- ISO 22005:2008 Certification Food chain traceability
- Kosher Certification - Compliance with Jewish ethical standards
- SEDEX Online Platform Membership
- Legality Rating ★★+
- ItalyX - Certification of excellence for Italian companies from Sole24Ore and Confindustria

Our laboratory performs more than twenty analysis per day to monitor the quality of raw materials, semi-finished and finished products: quality and safety have always been the company's prerogatives.



ARE KOSHER PARVE
בשר פרוותללא חשש חדש



OUR PRODUCTS

DURUM WHEAT SEMOLINA PASTA

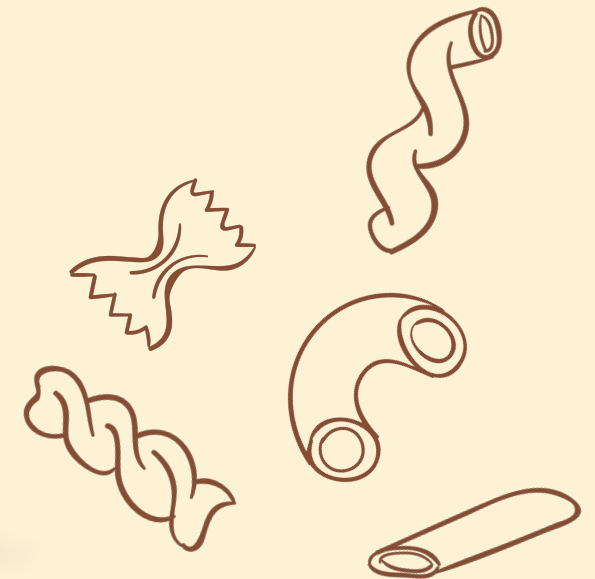
in pillow bag 500 g - in catering bag 3 kg - in paper bag/ plastic free 5 kg and 10 k

ORGANIC 100% ITALIAN DURUM WHEAT SEMOLINA PASTA

in pillow bag 500 g - in catering bag 5 kg - in paper bag/ plastic free 5 kg and 10 kg

ORGANIC 100% ITALIAN WHOLE DURUM WHEAT SEMOLINA PASTA

in pillow bag 500 g - in catering bag 5 kg - in paper bag/ plastic free 5 kg and 10 kg



CHICCO D'ORO SHAPES



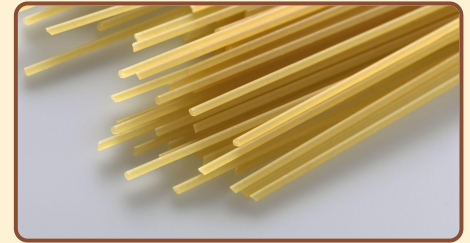
1 - Capellini



2 - Spaghettini



3 - Spaghetti



4 - Vermicelli



5 - Bucatini



10 - Linguine



12 - Fettucce



19 - Penne rigate



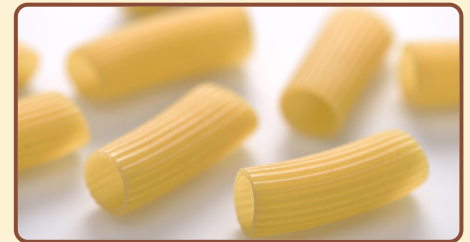
20 - Penne zite



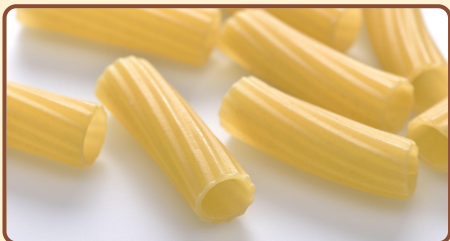
22 - Pennoni rigati



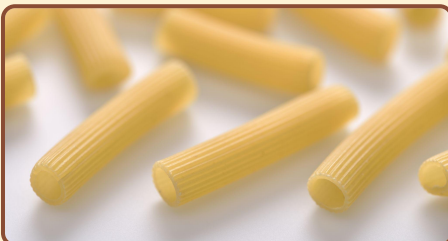
17 - Mezze penne



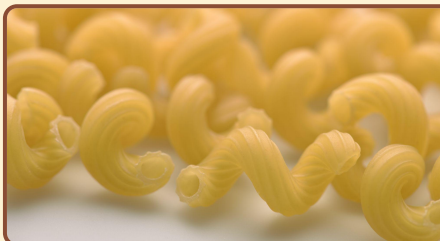
24 - Rigatoni



25 - Tortiglioni



26 - Canneroni



28 - Stortarelli



29 - Fusilli

CHICCO D'ORO SHAPES



35 - Gomiti



38 - Lumachine piccole



41 - Cocchette medie rigate



48 - Ditali ziti rigati



56 - Minutella



57 - Rosmarino



72 - Tofe



74 - Filini



37 - Lumachette

CHICCO D'ORO SPECIAL SHAPES



173 - Farfalloni



168 - Lasagne



180 - Nidi tagliatelle

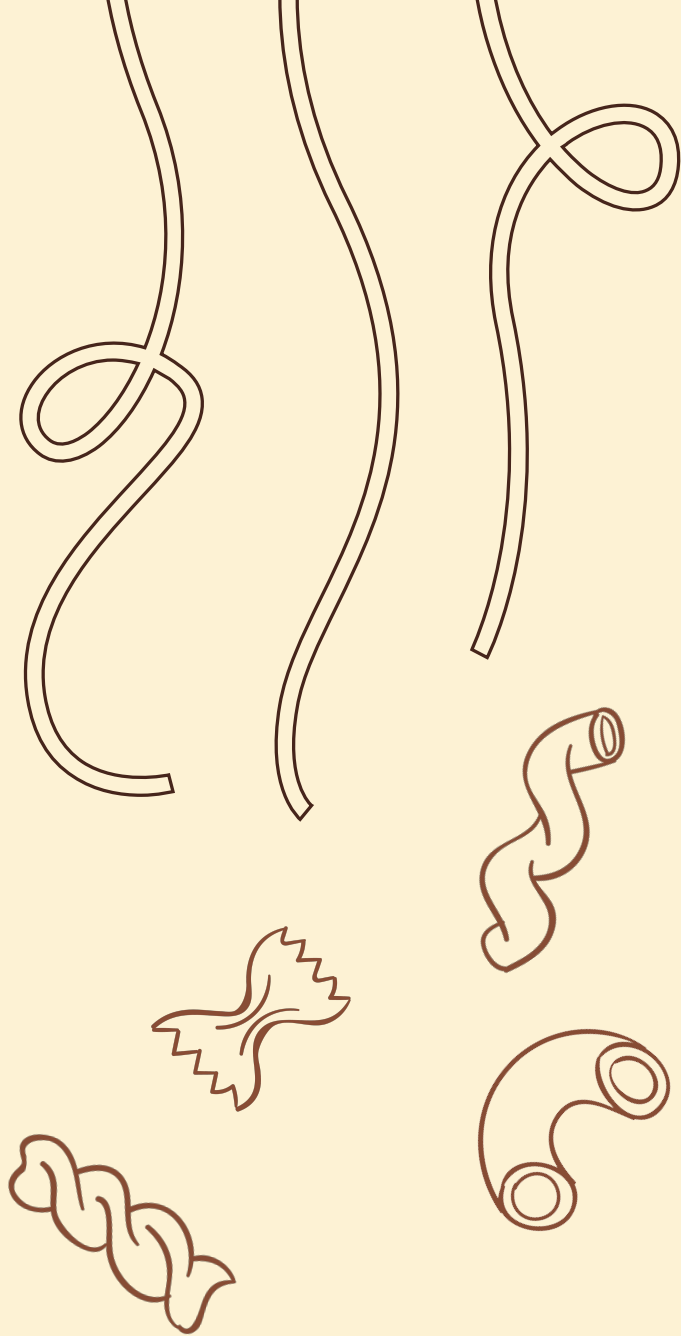


181 - Nidi Capellini



177 - Nidi Fettuccine





THANKS!

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